



United States  
Department of  
Agriculture

Marketing and  
Regulatory  
Programs

Agricultural  
Marketing  
Service

Washington, DC  
20250

FV310-CS1

December 12, 2007

## **A M E N D M E N T N O. 8**

### **COMMODITY SPECIFICATIONS FROZEN POTATO PRODUCTS**

1. The purpose of this amendment is to add under Section II. Individual Commodity Specifications, FV310-CS1, Commodity Specifications, as follows:

#### **II. Individual Commodity Specifications**

C. Individually Quick Frozen (IQF) Frozen Cut Potato Wedges. Shall be prepared from mature, sound, russet type potatoes which have been washed, sorted and trimmed as necessary to assure a clean and wholesome product. The potatoes shall be cut into wedges on the lengthwise axis.

#### **TYPE I: Water/oil blanched**

##### **Grade - U.S. Grade A.**

Color – USDA Color Standards for Frozen French Fried Potatoes: Oven Type 0 to 2.  
FDA approved additives for color may be used.

Variety – Russet type such as, but not limited to: Burbank, Shepody, Norkotah or other mealy type potatoes which meet the solids requirement.

Type of Pack – Institutional

Cooking Method – Oven baked

Length – Medium or longer

Unit size – 8 or 10 cuts per whole potato

Unit size – 1,320 cases

Pack size – 30 pound cases (6-5 lb. Bags)

Solids Requirement – Product shall contain a minimum solids of 28 percent by weight.  
A minimum of 5 readings per 70,000 pounds of product shall be made.

Net Weight – Cases shall be packed with 6 primary containers each. The average net weight of the cases shall be no less than 30 pounds. No individual case shall weigh less than 29.4 pounds.

Free Fatty Acids – At no time shall the free fatty acid content of the processing oil be above 1.5 percent.

Temperature – All frozen foods shall be held, and stored at an air temperature of 0 Degrees F, or lower. The internal product temperature of the frozen potato wedges shall be maintained at 0 degrees, and at time of loading may not exceed 10 degrees F. Carrier temperature shall be determined after the product is loaded.

**TYPE II: Fat free water blanched: baked, microwaved, or roasted**

Grade – Equivalent to U.S. Grade A.

Color – USDA Color Standards for Frozen French Fried Potatoes: Oven Type 0 to 2.

FDA approved additives for color may be used. There may be variations in surface color due to the method of cooking.

Fat Free – The product shall not contain oil.

Optional coating – The product may contain a coating of ingredients approved by FDA as generally recognized as safe (GRAS) substances but must not contain spices, seasoning, or MSG.

Variety – Russet type such as, but not limited to: Burbank, Shepody, Norkotah or other mealy type potatoes which meet the solids requirement.

Type of Pack – Institutional

Cooking Method – Oven baked

Length – Medium or longer

Unit size – 8 or 10 cuts per whole potato

Unit size – 1,320 cases

Pack size – 30 pound cases (6-5 lb. Bags)

Solids Requirement – Product shall contain a minimum solids of 19 percent by weight.

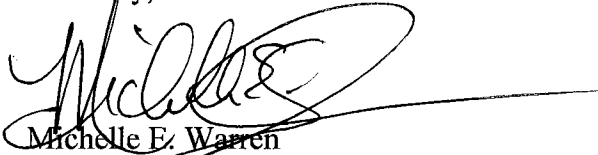
A minimum of 5 readings per 70,000 pounds of product shall be made.

Net Weight – Cases shall be packed with 6 primary containers each. The average net weight of the cases shall be no less than 30 pounds. No individual case shall weigh less than 29.4 pounds.

Temperature – All frozen foods shall be held, and stored at an air temperature of 0 Degrees F, or lower. The internal product temperature of the frozen potato wedges shall be maintained at 0 degrees, and at time of loading may not exceed 10 degrees F. Carrier temperature shall be determined after the product is loaded.

2. All other terms and conditions remain unchanged.

Sincerely,

A handwritten signature in black ink, appearing to read "Michelle E. Warren", with a long horizontal line extending to the right.

Michelle E. Warren

Contracting Officer

Commodity Procurement Branch

Fruit and Vegetable Programs